

LOUNGE MENU



~ APPETIZERS ~

FRIED GREEN TOMATOES ^(v) 10

Local Goat Cheese, Sweet & Spicy Roasted Red Pepper Jam

CRISPY BRUSSEL SPROUTS 10

Benne Seed Vinaigrette, Local Honey, Tomato Aioli

SOUTHERN SAMPLER 13

Pimento Cheese, Pickled Okra,
House Smoked Pork Belly, Grilled Baguette

BACON & CHEDDAR HUSH PUPPIES 12

Bacon-Jalapeño Maple Syrup

PETITE SHRIMP N' GRITS ^(g) 13

Lobster-Tasso Ham Gravy, Peppers,
Onions, Adluh Mills Pepperjack Grits

TUNA CRUDO 14

Yellowfin Tuna, Capers, Lemon,
Avocado, Cherry Tomato Conserva,
Benne Seed, Grilled Baguette

CHARLESTON DEVEILED CRABS 15

Blue Crab Meat, Dukes Mayo, Holy Trinity,
Fire Roasted Red Pepper Aioli

~ SOUPS & SALADS ~

SHE CRAB SOUP CUP 8 BOWL 10

A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

ROASTED CARROT SOUP CUP 6 BOWL 8

Johns Island Carrots, Ginger, Lemon, Thyme, Vegetable Sugo

BIBB SALAD ^{(v)(g)} 9/13

Crumbled Blue Cheese, Dried Cranberries, Candied Pecans, Lemon Herb Vinaigrette

APPLE & KALE SALAD 9/13

Granny Smith Apple, Shaved Radish, Smoked Pecans, Split Creek Feta Cheese, Benne Seed & Honey Vinaigrette

CAESAR SALAD 8/12

Torn Romaine Hearts, Sourdough Croutons, Shaved Parmesan, Cracked Peppercorn, Anchovy Dressing

Add Chicken, Shrimp or Salmon to any Salad 8*

~ SANDWICHES ~

ALL SANDWICHES INCLUDE FRENCH FRIES

FRIED CHICKEN SANDWICH 13

Marinated Fried Chicken Breast, Bibb Lettuce, Fresh Tomato, Basil Mayonnaise, Toasted Bun

CORNED BEEF REUBEN 13

House Made Corned Beef Brisket, Swiss Cheese, Sauerkraut, Thousand Island, Marble Rye

SWAMP FOX BURGER* 19

Certified Angus Beef, Cheddar Cheese, Fried Vidalia Onion Strings, Roasted Tomato Aioli, Bibb Lettuce
Add Pork Belly or Fried Egg 2

TURKEY CLUB 12

Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Mayonnaise, Toasted Wheat

CRAB CAKE SANDWICH 17

Pan Seared Crab Cake, Brioche Bun, Lettuce, Tomato, Shaved Vidalia Onions, Remoulade Sauce

^(g) Gluten Free

^(v) Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

DRINK MENU

SIGNATURE COCKTAILS 12

ANKLE BREAKER

151 Rum, Cherry Brandy, Lemon Juice
House-Made Simple Syrup.
A classic created and served here
at the Francis Marion since 1951

BUBBLES ON KING

Titos Vodka, St.-Germain,
Apricot Purée, Prosecco

DIRTY SWAMP

Titos Vodka, Dry Vermouth,
Spicy Pepper Sauce
Olive Juice

FRANCIS NEGRONI

Bombay Gin, Aperol, Sweet Vermouth, Cointreau

IN A CORDIAL FASHION

Bulleit Bourbon, Amaretto,
Chocolate Bitters
Muddled Cherry & Orange

CHARLESTON TEATIME

Firefly Sweet Tea Vodka,
Peach Bitters, Lemonade

BEER

DRAFT 8

Please inquire with your server for our
current seasonal selection on tap

BOTTLED 5

Bud Light, Budweiser,
Coors Light, Miller Lite,
O'Doul's

BOTTLED 6

Amstel Light,
Angry Orchard Cider,
Blue Moon, Corona,
Corona Light,
Guinness, Heineken,
Huger Street IPA,
Michelob Ultra,
New Castle,
Sam Adam's, Stella Artois,
Sierra Nevada Pale Ale, Yuengling

WINE

WHITE

RODNEY STRONG CHARDONNAY *Sonoma* 10 32
TREFETHEN CHARDONNAY *Napa* 12 42
JORDAN CHARDONNAY *Sonoma* 65
LAGARIA PINOT GRIGIO *Italy* 10 29
MARTÍN CÓDAX ALBARIÑO *Spain* 11 32
CROSSINGS SAUVIGNON BLANC *New Zealand* 10 29
CHARLES KRUG SAUVIGNON BLANC *Napa* 31
DECOY SAUVIGNON BLANC *Sonoma* 32
CHATEAU ST. MICHELLE RIESLING *Washington* 10 29
ROSEHAVEN ROSÉ *California* 10 29

RED

TWO VINES CABERNET SAUVIGNON *Columbia* 10 32
EDUCATED GUESS CABERNET SAUVIGNON *Napa* 11 36
NAPA CELLARS CABERNET SAUVIGNON 49
JORDAN CABERNET SAUVIGNON *Sonoma* 92
HAYES MERLOT *California* 10 30
RODNEY STRONG PINOT NOIR *Sonoma* 10 32
LATOUR PINOT NOIR *France* 38
FOLIE A DEUX ZINFANDEL *Sonoma* 10 32
DANZANTE CHIANTI *Italy* 32
TERRAZAS MALBEC *Argentina* 10 32

SPARKLING

PROSECCO MIONETTO *Italy* 9 32
KENWOOD BRUT *California* 29
DOMAINE CHANDON BRUT *California* SPLIT 9 30
MUMM CORDON ROUGE *France* 80
VEUVE CLICQUOT "YELLOW LABEL" *France* 130



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